



# AVIARY

## SET LUNCH MENU

Two-courses 29.50 | Three-courses 32.50

### STARTERS

Chapel And Swan Smoked Salmon

*Poached egg, truffle dressing (gf)*

Cashel Blue Tart

*Apple, walnut, chicory, sweet mustard (v)*

Wild Mushrooms

*Rye bread, tomato onion chutney (pb)*



### MAINS

Pan Fried Stone Bass

*Curried tomato chutney (gf)*

Double Cheeseburger

*Pepper relish, truffle mayo, caramelised onions*

Tortelloni

*Pumpkin tortelloni, brown butter, sage (pb)*

### DESSERTS

Chocolate

*Dark chocolate sea salt mousse, griotine cherries (pb)*

Selection of Ice Cream and Sorbet

v vegetarian | pb plant based | gf gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.

Please let our team know if you have any allergies. For full allergen information please ask for the manager.



# AVIARY

At Aviary we are committed to serving only the highest quality British produce. All of our meat is sourced from small British livestock farmers, using the very best of the UK's heritage breeds. This includes White Park cattle from Dorset and Longhorn cows from the Lake District. Our fish is responsibly sourced from South Coast day boats and British fishing ports, wherever possible. Our prime cuts and fish on-the-bone are cooked over live charcoal at temperatures of up to 550 degrees Celsius in our cast iron Bertha coal oven to ensure the best possible flavour compared to traditional cooking methods.



## ROOFTOP RESTAURANT AND TERRACE BAR

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